

Top 10 Violations and Active Managerial Controls:

Your Secret Superpower



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THE **POWER** OF **FOOD SAFETY**

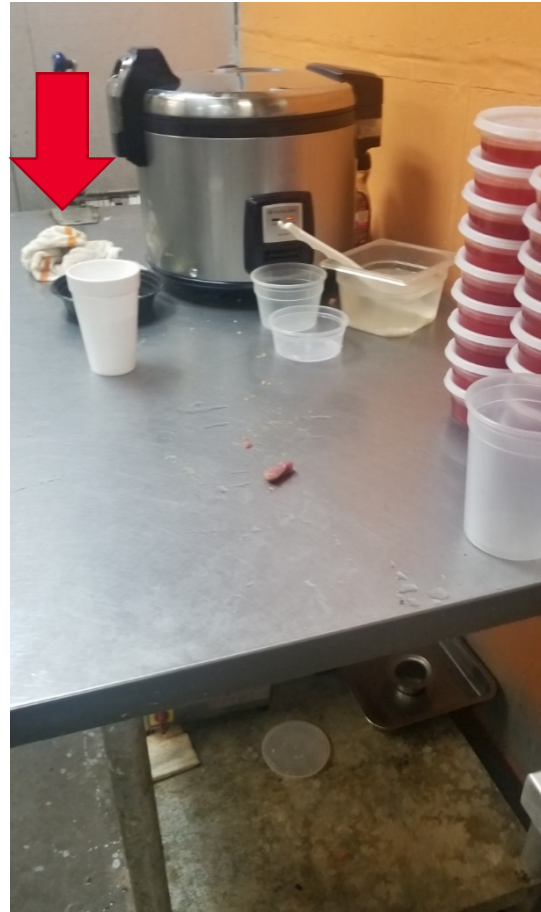


BY HARRIS COUNTY PUBLIC HEALTH

The 10th Most Cited Violation

Wiping Cloths Properly Used & Stored: Violation 36

Cloths: In-use for wiping counters & other equipment surfaces shall be held between uses in a chemical sanitizing solution at the required concentration level



The 10th Most Cited Violation

Violation 36:

Wiping Cloths Properly Used & Stored

Containers of chemical sanitizing solutions used for storing wet wiping cloths between use must be stored off the floor and used in a manner to prevent contamination of food, equipment, utensils, linens, single-service or single-use articles

The Active Managerial Controls:

- The staff members should use test strips to check the chlorine / Quat. level inside their sanitizer buckets every 2 hours
- Ensure the buckets are not stored on the floor



The 9th Most Cited Violation

Violation 44:

Garbage Refuse Properly Disposed/Enclosure clean

- » **Drain Plug**- Drains in receptacle & waste handling units for refuse, recyclables, or returnables shall have drain plugs in place
- » **Refuse Removal**- Refuse, recyclables, & returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors that harbor & attract rodents.



The 9th Most Cited Violation

Violation 44:

Garbage Refuse Properly Disposed /Enclosure Maintained

Soiled Receptacles-- Waste handling units for refuse, recyclables, & returnables shall be cleaned at a frequency necessary to prevent them from developing a build up of soil or becoming attractants for insects & rodents



The 9th Most Cited Violation

Violation 44:



The Active Managerial Controls

- Have your trash collected as often as necessary to keep the area clean
- Have your grease trap emptied by a professional & cleaned regularly
- Employees should pick up trash surrounding the dumpster daily



The 8th Most Cited Violation

Violation 22:

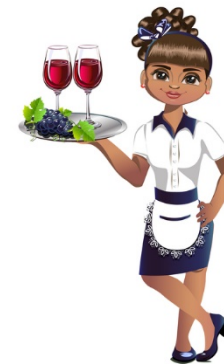


Food Handler / No Unauthorized Person or Personnel

All food employees shall successfully complete an accredited food handlers training course, within 60 days of employment

Who are the food handlers?

Food handlers are any employee that handles food or food contact surfaces!



The **8th** Most Cited Violation: Food Handler Class Violation 22:

KNOWLEDGE IS **POWER** !!

Can I send my food employees to HCPH for food handler's training?

HCPH offers a **2 hour food handlers training class** in English, Vietnamese & Spanish at multiple community centers & county buildings throughout Harris County

Check our website for dates, locations, and times

www.hcphtx.org

-- Click on services & programs

For classes of 8 or more, we can arrange for an instructor to come to your food establishment !!



**POWER
UP!**

The 8th Most Cited Violation

Violation 22:



Food Handler / No Unauthorized Person / Personnel

The Active Managerial Controls

Ensure new employees complete the training during new employee orientation

Keep copies of the current food handlers certificates on site

Ensure the certificates are obtained from an accredited source. Ex. HCPH



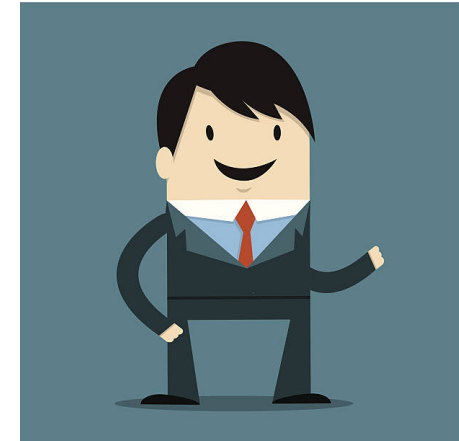
The 7th Most Cited Violation

Violation 21: Certified Food Managers

A Certified Food Manager (CFM) is required to be **on duty** during the **operating hours of a food establishment**. The permit cannot be approved without a CFM on duty

WHO SHOULD BE MY CERTIFIED FOOD MANAGER(S)?

- Restaurant Manager
- Shift Leaders
- Executive Chefs
- Assistant Manager(s)
- Head Manager(s)
- Onsite Restaurant Owners
- If you are the ONLY food employee at the restaurant or MFU



***It is management's responsibility to ensure a Food Manager is **ON SITE DURING ALL HOURS** of food preparation & service to the public**

Knowledge
+ Action
= Power

The 7th Most Cited Violation: Violation 21:

Person in Charge Present / Certified Food Manager

The Active Managerial Controls

Certified Food Managers should be able to:

- Respond to the inspectors questions as it relates to their specific food establishment
- State the required food temperatures & times for safe cooking of TCS foods such as meat & poultry
- Describe the relationship between the prevention of foodborne illness and the importance of hand washing
- Explain the correct procedure for cleaning and sanitizing utensils and food contact surfaces



The 6th Most Cited Violation Violation 18:

Toxic Substances Properly Identified Stored & Used

Working Containers used for storing poisonous or toxic materials such as cleaners & sanitizers taken from bulk supplies shall be clearly & individually identified with the common name of the material



Label your red buckets



Cleaner bottles not properly labeled



The 6th Most Cited Violation

Violation 18:

Toxic Substances Properly Identified, Stored, & Used

» Storage and Separation:

Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, single service, or single use articles

» Original Containers, Identification:

Containers of poisonous / toxic materials & personal care items shall bear a legible manufacturer's label



The 6th Most Cited Violation

Violation 18:

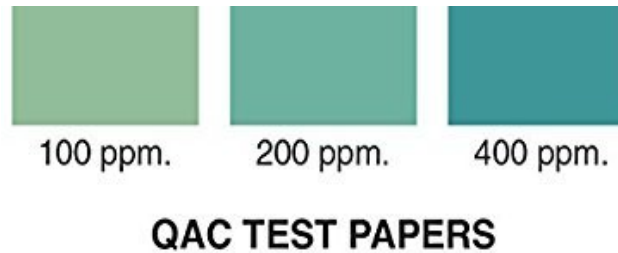
Toxic Substances Properly Identified Stored & Used

The Active Managerial Controls

→ Remember to always store toxic items in their designated areas (away from food)

→ Be proactive. Check your toxic item every use

→ Check the labeling on your red sanitizer buckets regularly. The lettering on the bucket may fade after placing it inside the dish machine. Re-label when needed



ACTIVE INGREDIENT:

Permethrin: [*3-Phenoxyphenyl) methyl
(±) cis/trans 3-(2,2-dichloroethenyl)-2,2-
dimethylcyclopropanecarboxylate] 2.5%

OTHER INGREDIENTS 97.5%
Total 100.0%

*cis/trans isomer ratio: Min 35% (±) cis
Max 65% (±) trans

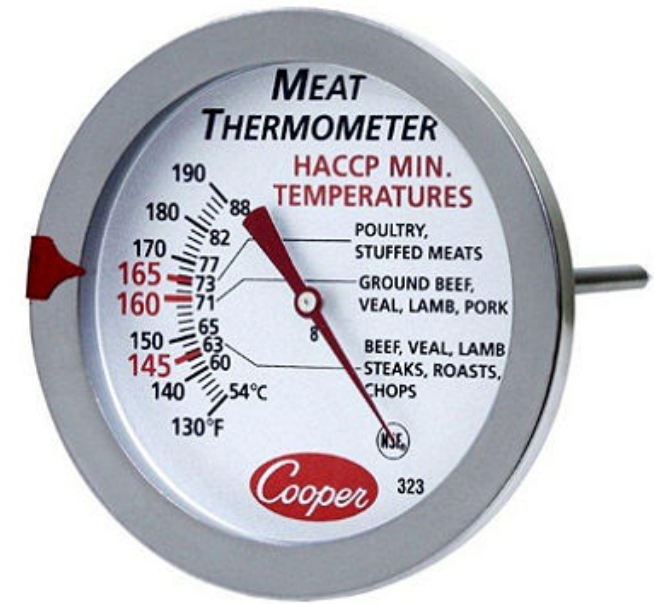
KEEP OUT OF REACH OF CHILDREN

CAUTION See Booklet For Additional
Precautionary Statements

The 5th Most Cited Violation Violation 29:

Thermometers Provided, Accurate & Calibrated

Food Temperature Measuring device: shall be provided & readily accessible for use in ensuring attainment & maintenance of food temperatures



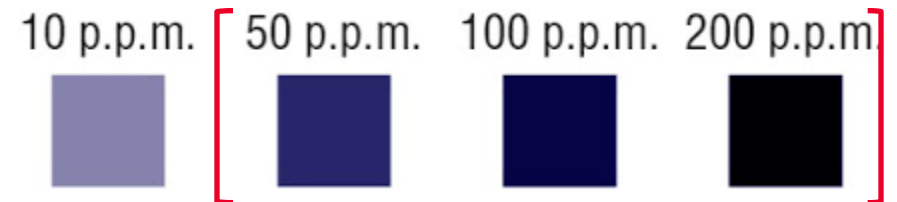
The 5th Most Cited Violation

Violation 29:

Testing Devices

A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided
A temperature measuring device shall be provided and readily accessible for measuring sanitizing temperatures

The Active Managerial Controls



The 4th Most Cited Violation Violation 45:

Physical Facilities Installed, Maintained, Supplied, & Clean

The physical facilities shall be cleaned as often as necessary to keep them clean

The premise shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is non functional / not being used



The 4th Most Cited Violation

Violation 45:

The Active Managerial Controls

- Clean thoroughly & often to ensure the establishment maintains it's pristine look
 - Cleaning is a designated job for everyone. Take pride in what you do
 - Repair walls, floors, and ceilings as soon as possible



The 3rd Most Cited Violation Violation 10:

Food Contact Surfaces & Returnables; Cleaned & Sanitized

Equipment food-contact surfaces & utensils shall be clean to sight & touch



The 3rd Most Cited Violation Violation 10:

Food Contact Surfaces & Returnables; Cleaned & Sanitized



The 3rd Most Cited Violation.

Violation 10:

Food Contact Surfaces Cleaned & Sanitized

The Active Managerial Controls

- Food contact surfaces must be clean to the sight and touch
- Clean and sanitize the surfaces prior to use
- Check the ice chute area inside a bulk ice machine daily to ensure there is no biological growth



The 2nd Most Cited Violation

Violation 31:

Adequate Handwashing Facilities

A handwashing facility shall be maintained so that it is accessible at all times for employee use

A handwashing facility may **not** be used for purposes other than handwashing



The 2nd Most Cited Violation Violation 31:

Adequate Hand Washing Facilities



The Active Managerial Controls

- Post signs that remind employees to only use hand sinks for hand washing
- Adding a designated beverage disposal sink can sometimes eliminate hand sink misuse





The #1 Most Cited Violation

Violation 47:

Other Violations:

Active Managerial Controls

These violations are very simple & easy to avoid / correct:

→ Post the following documents at a location conspicuous to the public

- The HCPH permit, Food Manager Certificate, & The last Inspection Notice

→ Post the following item above hand washing sinks

- Hand washing signage

→ First Aid Kit

- Have the first aid kit on site & store at easy to find location

→ Food Handlers Certificate on site

- Keep the certificates in a folder on site





QUESTIONS?

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